

806 15TH  
ST NW



# OPALINE

BAR & BRASSERIE

LAFAYETTE  
SQUARE



## RAW BAR

### Oysters

1/2 dozen

18

### Crab Cocktail

18

### Shrimp Cocktail

4pcs

17

## APPETIZERS

<b>French Onion Soup</b> .....	9
gruyère, crouton	
<b>Hand-Cut Steak Tartare</b> .....	16
capers, dijon, malt vinegar onions, quail egg	
<b>Foie Gras Mousse</b> .....	17
kumquat, hazelnut	
<b>Escargots</b> .....	15
garlic, parsley, lemon	
<b>Tuna Tartare</b> .....	18
charred shishito, saffron, sesame	
<b>PEI Mussels</b> .....	15
vadouvan curry, young coconut	
<b>Summer Corn Tortellini</b> .....	17
maine lobster, charred scallion, heirloom tomato	
<b>Boudin Blanc</b> .....	11
apple jicama slaw, grain mustard	

## SALADS

<b>Tuna Niçoise</b> .....	19
egg, haricots verts, pickled onions, olives	
<b>Haricots Verts</b> .....	11
arugula, farro, tarragon vinaigrette	
<b>Lobster Cobb</b> .....	22
maine lobster, green goddess	
<b>Burrata Panzanella</b> .....	15
heirloom tomato, pine nut, basil	

## SIDES

<b>Potato Gratin</b> .....	8
<b>Wild Mushrooms</b> .....	8
<b>Frites</b> .....	8
<b>Grilled Corn Succotash</b> .....	8
<b>Grilled Asparagus with Lemon Oil</b> .....	8

## CHEESE & CHARCUTERIE

Fromages – 1 for \$7, 3 for \$18

Charcuterie – 1 for \$7, 3 for \$18

**Bleu d’Auvergne**, cow

**Jambon de Bayonne**

**Morbier**, cow

**Saucisson Sec**

**Tomme de Savoie**, cow

**Soria Chorizo**

**Brillat-Savarin**, cow

**Country Pâté**

**Bûcheron**, goat

**Rosette de Lyon**

## MAINS

<b>Steak Frites</b> .....	35
12 oz ny strip, maître d’butter	
<b>Heritage Chicken</b> .....	25
fava bean, english pea, pan jus	
<b>Grilled Canadian Salmon</b> .....	29
black kale, lentils, mustard jus	
<b>Steak au Poivre</b> .....	33
12 oz ribeye, spinach, cognac sauce	
<b>Ratatouille</b> .....	19
burrata, tomato, basil	
<b>Croque Monsieur</b> .....	16
baby greens, sauce mornay	
<b>Atlantic Striped Bass</b> .....	34
baby fennel, tomato confit, duck fat potato	
<b>Opaline Burger</b> .....	18
gruyère, tangy onion, brandy mustard aioli	
<b>Pan Seared Whole Branzino</b> .....	38
rainbow swiss chard, lemon caper brown butter	
<b>Canard aux Cerises</b> .....	35
kalamata, almond farro, cherry jus	

## DESSERTS

<b>Salted Caramel Crème Brûlée</b> .....	9
<b>Chocolate Torte</b> hazelnut praline, raspberry, pistachio .....	11
<b>Apple Tarte Tatin</b> crème fraîche ice cream.....	11
<b>Tarte au Citron</b> coconut, lime, vanilla.....	10

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to all parties of 6 or more.

## CARAFE COCKTAILS 14

SERVED TABLESIDE

### Spiced Manhattan

Woodford Bourbon, House Spiced Sweet Vermouth,  
Angostura, Spiked Cherry

### French Aperitif

Hendrick's Gin, Lillet Blanc, St Germain, Lemon Zest

## SANS SPIRITS 9

### Citrus Grove

Blood Orange, Fever Tree Aromatic Soda,  
Rosemary

### Spring Garden

Cucumber, Lime, Mint, Sparkling

## SIGNATURE COCKTAILS 14

### DC Old Fashioned

Gentleman Jack Whiskey,  
Whiskey Barrel Aged Bitters, Citrus

### Old Fashioned Parisienne

Maker's Mark Bourbon, Green Chartreuse, Noilly Prat  
Luxardo Maraschino

### Maison Martini

Plymouth Gin or Belvedere Vodka, House Lemon Pepper  
Vermouth, Olive Bitters, Pickled Garni

### Lafayette Boulevardier

Templeton Rye, Aperol, House Spiced Vermouth,  
Orange Zest

### Seasonal G & T

Hendrick's Gin, Orange, Rosemary,  
Muscadet, Fever Tree Tonic

### Blackberry Mule

Tito's Vodka, Blackberry Essence, Domaine  
De' Canton, Lime, Fever Tree Ginger Beer

### Mezcal Mule

Sauza Silver Tequila, Mezcal, Ancho Reyes,  
Ginger Lime Syrup, Lime Juice

### Bulles & Baies

Absolut ELYX Vodka, Raspberries, Cassis, Lemon,  
Bubbles

### Normandie

Calvados, Gosling Rum, Hennessy VS, Honey  
Syrup, Lime, Fever Tree Ginger Beer

### French Daiquiri

Bacardi Superior Rum, St. Germain,  
Absinthe Mist, Bubbles

### Bee Mine

Tanqueray, Saint Germain, Sofitel "Le Miel"  
produced by our roof top bees

### Barrel Aged Vieux Carre 15

Remy Martin VSOP, Knob Creek Rye, Carpano  
Antica, Benedictine and Bitters

## WINE BY THE GLASS

glass    bottle

### BUBBLES

Lucien Albrecht Crémant d'Alsace, Brut Alsace.....	16	70
Veuve Clicquot Yellow Label.....	27	135
Lucien Albrecht Crémant d'Alsace Rosé, Alsace.....	16	70
Moët & Chandon Imperial Brut.....	25	110

### ROSÉ

Chateau Berne Inspiration Côtes de Provence Rosé.....	16	65
Pinot Noir Lauverjat "Moulin des Vrillères", Sancerre.....	17	70

### WHITE

Chardonnay Domaine de Fussiacus, Saint-Véran.....	17	70
Chardonnay Folie A Deux, Sonoma.....	15	65
Melon de Bourgogne, Domaine de la Foliette, Muscadet.....	15	65
Pinot Grigio Caposaldo, Veneto.....	12	45
Riesling Charles & Charles, Columbia Valley.....	13	50
Sauvignon Blanc Lauverjat "Moulin des Vrillères", Sancerre.....	19	85

### RED

Cabernet Sauvignon Stix, Alexander Valley.....	18	75
Gamay Laurent Martray, Brouilly.....	19	85
Grenache/Syrah Champs-Pentus Faugères.....	18	75
Malbec Cedre Heritage, Cahors.....	16	68
Pinot Noir Fairfax, Sonoma.....	15	65

## DRAFT BEER

## BOTTLED BEER

DC Brau Corruption IPA.....	8
Atlas Ninja Sauce Belgian Pale.....	8
Atlas District Commons Craft Lager.....	8
DC Brau Public Pale Ale.....	8
DC Brau Joint Resolution Hazy IPA.....	8
Peroni, Italy.....	8

Budweiser, USA.....	7	Heineken, Netherlands.....	8
Bud Light, USA.....	7	Guinness, Ireland.....	8
Kronenbourg 1664, France....	8	Corona, Mexico.....	8
Meteor Pilsner, France.....	8		